

## General Information for Mobile Units

A mobile food unit is defined in OAR 333-150-0000, 1-201.10(B) as: *"...any vehicle that is self-propelled or that can be pulled or pushed down a sidewalk, street, highway or waterway, on which food is prepared, processed or converted or which is used in selling and dispensing food to the ultimate consumer..."*

There is no size limit to mobile food units, except they must meet the following basic requirements:

- Mobile food units must be mobile and on wheels (excluding boats) at all times during operation.
- The unit and all operations and equipment must be integral to the unit. This does not preclude the use of a barbecue unit with a Class IV unit.

There are four types of mobile food units. The mobile food unit classifications are based upon the type of menu served.

**CLASS I** - These units can serve only intact, packaged foods and non-potentially hazardous drinks. No preparation or assembly of foods or beverages may take place on the unit. Non-potentially hazardous beverages must be provided from covered urns or dispenser heads only. No dispensed ice is allowed.

**CLASS II** - These units may dispense unpackaged foods. However, no cooking, preparation or assembly of foods is allowed on the unit. No self-service by customers is allowed.

**CLASS III** - These units may cook, prepare and assemble food items. However, cooking of raw animal foods on the unit is not allowed.

**CLASS IV** - These units may serve a full menu.

### Important Additional Mobile Food Unit Information:

- Because the mobile food unit design is related to the menu served, the local environmental health department must approve any change in the menu. Failure to obtain approval for a menu change may result in closure of your unit.
- A mobile food unit may connect to water and sewer if it is available at the operating location; however, the tanks must remain on the unit at all times.
- A mobile food unit may not serve as a commissary for another mobile food unit or as the base of operation for a caterer.
- Food handler cards are required for all persons working in a mobile food unit or at a base of operation. Contact the local environmental health department for information on obtaining a food handler card.

- Auxiliary storage shall be limited to items necessary for that day's operation. No self-service, assembly or preparation activities may occur from auxiliary storage containers.
- Handling of unpackaged foods, dishwashing and ice making are prohibited in a warehouse.
- Finally, while this document contains some detailed information about the rules for the construction and operation of mobile food units, it does not contain all the requirements for your unit. Please refer to the Food Sanitation Rules at:  
<http://public.health.oregon.gov/HealthyEnvironments/FoodSafety/Documents/foodsanitationrulesweb.pdf>

## Mobile Food Unit General Requirements and Limitations

A mobile unit can serve menu items within its classification number or below. For example, a Class III unit may also sell items allowed under Class II and I. Please see Food Sanitation Rules for full requirements.

|                                 | Class I                                   | Class II                                       | Class III   | Class IV                                       |
|---------------------------------|---|--|---|--|
| Water Supply Required           | No  | Yes  | Yes   | Yes  |
| Handwashing System Required     | No  | Yes<br><i>Minimum Five Gallons<sup>1</sup></i> | Yes<br><i>Minimum Five Gallons<sup>1</sup></i>            | Yes<br><i>Minimum Five Gallons<sup>2</sup></i> |
| Dishwashing Sinks Required      | No  | No <sup>3</sup>                                | No <sup>3</sup>   | Yes<br><i>Minimum 30 Gallons</i>               |
| Assembly or Preparation Allowed | No  | No   | Yes   | Yes  |
| Cooking Allowed                 | No  | No   | Yes <sup>4</sup>  | Yes  |
| Barbecue Operation Allowed      | No  | No   | Yes<br><i>Reheating of Fully Cooked Foods<sup>5</sup></i> | Yes  |
| Restroom Required               | Yes                                       | Yes  | Yes   | Yes  |
| Examples                        | Prepackaged Sandwiches/<br>Dispensed Soda | Service of Unpackaged Food Items               | Bento (with precooked meat), Espresso, Hot Dogs           | No Menu Limitations                            |

<sup>1</sup> The handwashing system may consist of a container that provides flowing water.

<sup>2</sup> The handwashing system must be plumbed to provide hot and cold running water.

<sup>3</sup> Must provide a minimum of 30 gallons of water for dishwashing, if provided.

<sup>4</sup> May cook only foods that are not potentially hazardous when raw (rice, onions, pasta, etc.).

<sup>5</sup> With Class III units, the barbecue must be integral to the unit.